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Processing Shrinkages, Weights of Parts of Raw and Cooked Poultry Meat Yield

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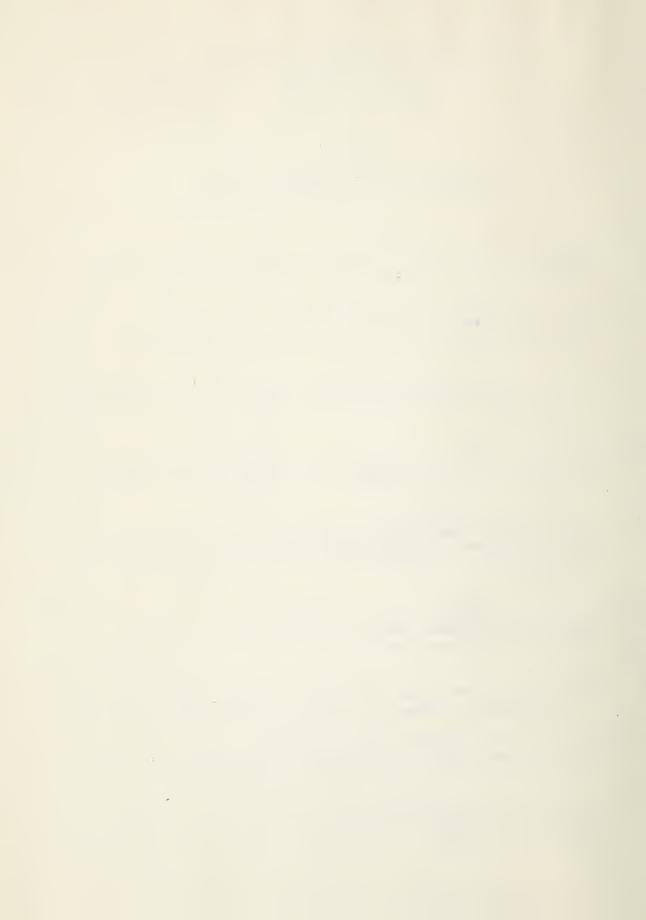
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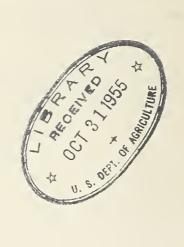
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